

\$30.00 per pax (\$32.70 with 9% GST)
MINIMUM ORDER 30 PAX

BREAKFAST TEA

Oven Baked Baguette served with Teriyaki Chicken, Cheese, Lettuces & Onions

Mini Pancake with Strawberry Jam, Butter & Maple Syrup

Mini Soon Kueh with Chilli & Dark Sweet Sauce Dippings

Coffee & Tea

LUNCH

Nonya Mee Siam with Gravy served with Condiments

(Hard Boiled Eggs, Chives, Tau Kwa, Sambal Chilli & Lime)

Yang Chow Fried Rice

Stir-fried Fish Fillet served with Spring Onion & Ginger

Breaded Torpedo Prawns served with Fruit Salad Sauce

Stir-fried Sambal Long Bean with Tau Kwa

Home-made Prawn Roll with Waterchestnut Stuffing

Grilled Chicken Chop in Black Pepper Sauce

Malay Chendol

Blackcurrant Drink

AFTERNOON TEA BREAK

Freshly Baked Mini Hawaiian Pizza

Mini Mushroom Quiche

Chicken Siew Mai

Coffee & Tea



Full Day Corporate Seminar Package B

\$33.00 per pax (\$35.97 with 9% GST)
MINIMUM ORDER 30 PAX

BREAKFAST TEA

Freshly Baked Butter Croissants with Tuna Mousse Filling
French Toast served with Maple Syrup & Butter
Assorted Cheese Cake (Marble, Green Tea, Blueberry)
Coffee & Tea

LUNCH

Nonya Laksa with Gravy served with Condiments (Prawns, Boiled Egg, Sliced Beancurd, Fishcake & Bean Sprouts)

Healthy Brown Rice

Red Snapper Fillet in Black Bean Sauce topped with Roasted Ginger
Stir-fried Fresh Prawns with Salted Egg Sauce
Baby Nai Bai Choy in Dried Scallop Sauce topped with Crispy Silver Fish
Thai Style Pandan Leaf Chicken
Stir-fried Beef Teriyaki with Fresh Leeks
Deluxe Fresh Fruit Platter
Assorted Nonya Kueh
Wintermelon Drink

AFTERNOON TEA BREAK

Pan-fried Carrot Cake with Fresh Shrimps & Crispy Anchovies
Wholemeal Bread with Chicken Ham, Crispy lettuces, Tomato Slices
Mini Banana Chocolate Walnut Tarts
Coffee & Tea



Full Day Corporate Seminar Package C

\$35.00 per pax (\$38.15 with 9% GST)
MINIMUM ORDER 25 PAX

BREAKFAST TEA

Freshly Baked Mini Banana & Chocolate Chip Muffins
Pancakes with Strawberry Jam, Butter & Maple Syrup
Scrambled Egg with Parmesan Cheese
Coffee & Tea

LUNCH

Mix Garden Green Salad with Grilled Chicken Breast & Japanese Sesame Dressing Spaghetti Seafood Aglio Olio

Butter Rice with Raisin & Nuts

Pan-fried Salmon in Teriyaki Sauce & Shredded Nori Seaweed

Thousand Island Prawns topped with Lumpfish Roe

Oven Grilled Stuffed Mushrooms with Minced Chicken & Parmesan Cheese

Grilled Chicken Kebab with Red Pepper, Mushroom & Onion

Roasted Rainbow Vegetables with Herbs (Brussel Sprouts, Assorted Peppers, Corn, Baby

Carrot & Eggplant)

Carrot & Eggplant)

Beef Rendang Istimewa Refreshing Soursop Ice Jelly

Lemonade Drink

AFTERNOON TEA BREAK

Freshly Baked Shepherd's Pie (Chicken)

Assorted Danish Pastries (Banana Puff, Chocolate Chip Twist, Cinnamon Roll,

Apple Strudel)

Crabmeat with Lumpfish Roe in Tart Shell

Coffee & Tea